

SEASON SIX

AUTUMN

STARTERS

Half dozen East Coast Oysters. shallot mignonette. lemon and fresh horseradish \$24

Burrata. roasted apples and beets. maple toasted walnuts. olive oil and grilled focaccia \$24

4oz Beef Tartare with toast and traditional accompaniments \$24

Wild Mushroom Risotto \$18

Pan baked brie with roasted pears. walnuts. honey. thyme. focaccia \$18

Rapini with parmigiana reggiano. warm ricotta and 'nduja butter \$15

Caesar Salad with gem lettuce. focaccia croutons. parmigiano reggiano. double smoked bacon and lemon \$15
-add grilled shrimp or chicken +\$7

Grilled Garlic Shrimp with Chimmichurri \$15

MAINS

Seared Sea Scallop Fettucine. pumpkin brown butter. pancetta. roasted brussel sprouts. sage \$36

Beef Brisket Bourguignon. lardons. creamy pommes purée. honey-thyme roasted carrots and parsnips \$32

Dijon roasted Kurobuta pork belly. koginut squash smash. broccolini. caramelized onions and maple rosemary pan drippings \$30

Chicken Leg Basquaise with wild mushroom risotto and rapini \$28

Roasted 1/2 cauliflower with braised chickpeas and baby potatoes. zhug. amba and rice pilaf \$28

Big Fall Salad with roasted apples. beets. broccolini. cauliflower. brussel sprouts. walnuts and choice of chicken or chickpeas \$22
-add buratta +\$3

DESSERT

Ask your server for our seasonal crème brulee flavour \$7

SEASON SIX

BAR

AUTUMN COCKTAILS

I FEEL LOVE \$15

Dillons Gin. Select Aperitivo. sweet vermouth. pomegranate juice. lime. smoked rosemary

DADDY COOL \$17

Sombra Joven Mezcal. Tromba Tequila Reposado. Ancho Reyes. pineapple. agave. lime

GLAMOUR PROFESSION \$16

French Brandy. Galliano. ginger liqueur. spiced pear. lemon

TIME OUT OF MIND \$15

2oz Bourbon. Grande Marnier. spiced maple syrup. angostura bitters

HOT STUFF \$14

Local apple cider. 2oz spiced rum. cinnamon. brown butter

NIGHT CRUISER \$15

Callebaut dark chocolate. coffee. baileys. whipped cream

WINE

	Gls	Btl
Veneto Bianco. Italy	\$ 13	65
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$ 14	70
Albarin		
Domaine Baud. France	\$ 15	75
Chardonnay		
Leaning Post Rosé. ON	\$ 14	70
Pinot Noir		
20.000 Leguas. Spain	\$ 15	75
Chardonnay. Viura. Verdejo		
Veneto Rosso. Italy	\$ 14	70
Corvinak. Merlot. Cabernet		
Frédéric Brouca. France	\$ 15	75
Pinot Noir		
Theriantropy Negotiant. ON	\$ 16	80
Cabernet Franc		
Lighthall Sparkling Rosé. ON	\$ 14	70
Pinot Noir		
Crémant du Jura. France	\$ 15	75
Chardonnay		

DRAUGHT

-Pitchers \$20-25

Woodhouse Pilsner	\$ 8
Woodhouse Lager	\$ 8
Woodhouse Nordic Pale Ale	\$ 9
Great Lakes Light	\$ 8
Great Lakes Vienna Lager	\$ 8
Great Lakes Pumpkin Ale	\$ 9
Woodhouse Raspberry Sour	\$ 9
West Ave Heritage Dry Cider	\$ 9